

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 6/5/2015      **Business ID:** 98700FE  
**Business:** WILSON'S PIZZA & GRILL & GROCER

1801 QUINDARO  
KANSAS CITY, KS 66104

**Inspection:** 40001486  
**Store ID:**  
**Phone:** 9136214066  
**Inspector:** KDA40  
**Reason:** 01 Routine  
**Results:** Follow-up

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/15	10:40 AM	01:30 PM	2:50	1:00	3:50	0	
06/05/15	01:30 PM		0:00	1:00	1:00	0	rtn home
Total:			2:50	2:00	4:50	0	

#### FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk      Updated Size Range \_\_\_\_\_  
Insp. Notification Print      Lic. Insp. No  
Priority(P) Violations 3      Priority foundation(Pf) Violations 5  
Certified Manager on Staff         Address Verified p      Actual Sq. Ft. 0  
Certified Manager Present   

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.  
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  
Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
..	..	p	..	..	..

##### Employee Health

2. Management awareness; policy present.

Y	N	O	A	C	R
..	..	p	..	..	..

3. Proper use of reporting, restriction and exclusion.

..	..	p	..	..	..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.			p	..	..	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.			p	..	..	..	..	..
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p	..	..	..	..	..
10. Food received at proper temperature.			..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.			p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.			..	..	..	p	..	..
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.			..	p	..	..	..	..
Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[Stored as clean in the non-functioning RIC, which is used as a storage unit, there were bundt pans that were soiled with dried food debris. The french fry cutter on the wall at the WIC was soiled with an accumulation of dried food debris. COS-removed for washing. The seals of the prep table doors are soiled with dried food debris. ]</i>						
	4-702.11	<i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i> <i>[An ice cream topping dipper bin was soiled with dried food debris. Employee removed it, washed it and returned it to the ice cream station without sanitizing. ]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			..	..	p	..	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
17. Proper reheating procedures for hot holding.			p	..	..	..	..	..
18. Proper cooling time and temperatures.			..	..	p	..	..	..
19. Proper hot holding temperatures.			..	..	p	..	..	..
20. Proper cold holding temperatures.			..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
Fail Notes	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i> <i>[Sandwich prep table ambient temperature 45.7F: sliced tomatoes at 44.9F, leaf lettuce at 45.3F. PIC reported the items had been in unit overnight. COS-discarded. In small under counter RIC, an opened commercial gallon of milk at 45.7F. PIC reported it had been in unit overnight. Ambient temperature of unit 46.5F. COS-discarded. ]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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- |   |    |    |    |    |    |    |    |
|---|----|----|----|----|----|----|----|
| 21. Proper date marking and disposition.                    | .. | .. | p  | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p  | .. | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
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- |  |    |    |    |   |    |    |    |
|--|----|----|----|---|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. | .. |
|--|----|----|----|---|----|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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- |   |    |    |    |   |    |    |    |
|---|----|----|----|---|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. | .. |
|---|----|----|----|---|----|----|----|

Chemical		Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |    |
|--|----|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | p  | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p  | .. | .. | p  | .. | .. |

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [There was a bucket of a cloudy liquid on the floor next to the pizza prep table. It was not labeled. Test indicated it was chlorine at a concentration greater than measureable limits. COS-discarded, remade, bucket labeled. ]</i>
	7-207.11(B)	<i>P - Except for medicines that are stored or displayed for retail sale, Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [There was a large bottle of Ibuprofen tablets stored on top of the ice cream service bar. COS-removed. ]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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- |   |    |    |    |   |    |    |    |
|---|----|----|----|---|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. | .. |
|---|----|----|----|---|----|----|----|

GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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- |   |    |    |    |    |    |    |    |
|---|----|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required.                 | .. | .. | .. | p  | .. | .. | .. |
| 29. Water and ice from approved source.                   | p  | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p  | .. | .. | .. |

Food Temperature Control		Y	N	O	A	C	R
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- |  |    |   |    |    |    |    |    |
|--|----|---|----|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | p | .. | .. | .. | .. | .. |
|--|----|---|----|----|----|----|----|

<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Sandwich prep table: ambient temperature at 45.7F. PHF stored in unit were at temperatures greater than 41F. The small under counter RIC had ambient temperature of 46.5F. The PHF stored in unit were at temperatures greater than 41F. ]</i>
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- |   |    |    |    |    |    |    |    |
|---|----|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | p  | .. | .. | .. | .. |
| 33. Approved thawing methods used.              | .. | p  | .. | .. | p  | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Food Temperature Control

Y N O A C R

*Fail Notes* 3-501.13(B) *TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F). [There was a pan of thawing raw fish in standing water in the basin of the 3 vat sink. COS-moved to RIC.]*

34. Thermometers provided and accurate.

.. p .. .. ..

*Fail Notes* 4-302.12(A) *Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [No thermometer available in sandwich prep table or in display RIC. ]*

## Food Identification

Y N O A C R

35. Food properly labeled; original container.

p .. .. ..

## Prevention of Food Contamination

Y N O A C R

36. Insects, rodents and animals not present.

.. p .. .. ..

***This item has Notes. See Footnote 3 at end of questionnaire.***

*Fail Notes* 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The back door is equipped with a screen. There is a gap at the top of the screen door that is greater than 1.5 inches in height and runs the length of the door. The front door was propped open. ]*

37. Contamination prevented during food preparation, storage and display.

p .. .. ..

38. Personal cleanliness.

p .. .. ..

39. Wiping cloths: properly used and stored.

.. p .. .. p ..

*Fail Notes* 3-304.14(B)(1) *Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [wet wipe cloth stored on edge of counter. COS-removed. ]*

40. Washing fruits and vegetables.

.. .. p .. ..

## Proper Use of Utensils

Y N O A C R

41. In-use utensils: properly stored.

.. p .. .. p ..

*Fail Notes* 3-304.12(A) *In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [single use plastic ramekin without handles stored in bag of sugar. COS-removed. ]*

42. Utensils, equipment and linens: properly stored, dried and handled.

.. p .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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*Fail Notes* | 4-903.11(A) *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Single use beverage holders stored on floor in hallway between kitchen and WIC. ]*

43. Single-use and single-service articles: properly used.      ..   p   ..   ..   p   ..

*Fail Notes* | 4-502.13(A) *SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [single use plastic ramekin stored in bag of sugar. COS-removed/discarded. ]*

44. Gloves used properly.      p   ..   ..   ..   ..   ..

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
P and Pf items      ..   p   ..   ..   ..   ..

*Fail Notes* | 4-101.11(A) *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [cut potatoes stored in a container not made of food grade plastic. In WIC, there was ice cream mix stored in containers not made of food grade plastic. ]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items      p   ..   ..   ..   ..   ..

46. Warewashing facilities: installed, maintained, and used; test strips.      ..   p   ..   ..   ..   ..

*Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Establishment uses bleach for sanitizing. The test kit was empty. ]*

47. Non-food contact surfaces clean.      p   ..   ..   ..   ..   ..

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      p   ..   ..   ..   ..   ..

49. Plumbing installed; proper backflow devices.      ..   p   ..   ..   ..   ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

*Fail Notes* | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Faucet at 3 vat sink leaks. ]*

50. Sewage and waste water properly disposed.      p   ..   ..   ..   ..   ..

51. Toilet facilities: properly constructed, supplied and cleaned.      p   ..   ..   ..   ..   ..

52. Garbage and refuse properly disposed; facilities maintained.      p   ..   ..   ..   ..   ..

53. Physical facilities installed, maintained and clean.      ..   p   ..   ..   ..   ..

*Fail Notes* | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [The floor of the establishment is a combination of vinyl and tile covering. There are broken and missing tiles. There is missing sections of vinyl and floor boards. ]*

6-501.114(A) *Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [There is an accumulation of equipment not in use. There is an accumulation of paperwork, knickknacks, books and tools throughout the kitchen. ]*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Physical Facilities

Y N O A C R

*Fail Notes* | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*  
*[There is an accumulation of grease/grime on the floors around and under the cold holding units, stove and grill. There is accumulation of grease/grime/dirt on the edges of countertops, door frames, cash register, doors and walls. ]*

54. Adequate ventilation and lighting; designated areas used.

.. p .. .. ..

*Fail Notes* | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.*  
*[light bulbs above fryers, stove, and prep tables are not shielded. ]*

## Administrative/Other

Y N O A C R

55. Other violations

p .. .. ..

## EDUCATIONAL MATERIALS

The following educational materials were provided p

***This item has Notes. See Footnote 5 at end of questionnaire.***

*Material Distributed* | *Education Title #26 Hot and Cold Holding Sign*  
*Education Title #37 Manual Dishwashing Procedures Sign*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

chicken cooked to 187F, hamburger cooked to 161F.

## **Footnote 2**

### **Notes:**

Pizza prep table: sliced ham at 40F, sausage crumbles at 38F, raw chicken at 40F.

WIC: sausage crumbles at 38F.

Center display case: commercially prepared coleslaw and potato salad at 43F.

## **Footnote 3**

### **Notes:**

PIC reported the establishment is serviced once every other month by a pest control company.

## **Footnote 4**

### **Notes:**

variance for no utility sink previously approved.

## **Footnote 5**

### **Notes:**

5 Keys to Food Safety magnet

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/5/2015      **Business ID:** 98700FE  
**Business:** WILSON'S PIZZA & GRILL & GROCER

1801 QUINDARO  
 KANSAS CITY, KS 66104

**Inspection:** 40001486  
**Store ID:**  
**Phone:** 9136214066  
**Inspector:** KDA40  
**Reason:** 01 Routine

### Time In / Time Out

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Total:			2:50	2:00	4:50	0	

### ACTIONS

Number of products Voluntarily Destroyed 3

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product lettuce Qty 1 Units cup Value \$ 1.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product tomato Qty 2 Units units Value \$ 2.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A



VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product milk Qty 0.5 Units gal Value \$ 2.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/5/2015      **Business ID:** 98700FE  
**Business:** WILSON'S PIZZA & GRILL & GROCER

1801 QUINDARO  
KANSAS CITY, KS 66104

**Inspection:** 40001486

Store ID:

**Phone:** 9136214066

Inspector: KDA40

Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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06/05/15	01:30 PM		0:00	1:00	1:00	0	rtn home
Total:			2:50	2:00	4:50	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/15/15

Inspection Report Number 40001486

Inspection Report Date 06/05/15

Establishment Name WILSON'S PIZZA & GRILL & GROCER

Physical Address 1801 QUINDARO City KANSAS CITY

City KANSAS CITY

Zip 66104

## Additional Notes and Instructions

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